

# SOUTH BEACH

2 Courses £25 | 3 Courses £30

## STARTERS

### Burrata

compressed cucumber,  
violet artichokes, salsa verde

### Cauliflower & Truffle Soup

focaccia crisp

### Caesar Salad

cos lettuce, anchovy, brioche,  
buttermilk dressing

### Game Terrine

hedgerow compote

### Treacle Cured Salmon

radish, rye crouton

## MAINS

### Slow Roast Sirloin of Beef

Yorkshire pudding, carrots,  
parsnip, horseradish cream

### Half Roast Chicken

Yorkshire pudding, carrots,  
parsnip, truffle bread sauce

### The Big NIC

Monterey Jack cheese, pickle, fries

### Sea Bass Fillet

fennel, sea herbs, mussels  
and saffron sauce

### Pumpkin and Sage Tortellini

truffle dressing, pine nuts

## SOMETHING SWEET

### Selection of Ice Cream and Sorbets

Almond Panna Cotta VE  
tea and honey poached apricots

### Chocolate Mess VE

salted caramel, chocolate layers, honeycomb

### Isle of Wight Blue

quince jelly and crackers

VE – Vegan

If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist. All prices are inclusive of VAT. A discretionary 12.5% gratuity is added to the bill and divided between all staff, independently from the business.



SOUTH BEACH